

CHAPTER: 900
Inmate Programs and Services

DEPARTMENT ORDER:

912 – Food Service

**OFFICE OF PRIMARY
RESPONSIBILITY:**

OPS

Effective Date:

March 10, 2021

Amendment:

N/A

Supersedes:

DO 912 (9/3/15)

Scheduled Review Date:

July 1, 2023

ACCESS

Contains Restricted Section(s)

Arizona Department of Corrections Rehabilitation and Reentry



Department Order Manual

 FOR

David Shinn, Director

TABLE OF CONTENTS

PURPOSE.....	1
APPLICABILITY	1
RESPONSIBILITY	1
PROCEDURES.....	1
1.0 HEALTH REQUIREMENTS.....	1
2.0 SANITATION AND INSPECTION REQUIREMENTS.....	2
3.0 MISCELLANEOUS INFORMATION.....	3
4.0 MEDICAL AND COMMON FARE MEAL DIETS	3
5.0 COMPLIANCE WITH SECURITY REQUIREMENTS.....	4
IMPLEMENTATION.....	5
DEFINITIONS/GLOSSARY.....	5
ATTACHMENTS.....	6
FORMS LIST	6

PURPOSE

This Department Order establishes procedures to ensure the Food Services Contractor and Contract Food Service Staff (CFSS) provide or makes available nutritious, visually appealing and cost effective meals in accordance with this Department Order, the Food Service Technical Manual, the Department's Diet Reference Manual, contractual and applicable state and federal Food Code requirements, and other written instructions.

APPLICABILITY

This Department Order is applicable to Department institutions and private prisons, with the exception that private prison contractors are exempt from the following:

- Billing requirements.
- Physical plant issues, including equipment and maintenance; the applicable requirements are addressed in the terms of their contracts.
- Use of donated or surplus food requirements.

RESPONSIBILITY

The Warden shall:

- Ensure food is not used for reward or punishment.
- Have the overall responsibility for Food Service operations at their institutions.
- Designate a Department employee as the facility's Complex Food Services Liaison.

The Complex Food Service Liaison shall be responsible for communication, administration, Food Service Contractor compliance monitoring, the review and approval of the Meal Billing Recap, and the daily coordination of operational requirements. Specific responsibilities of the Complex Food Service Liaison shall include:

- Preparing and submitting reports as directed.
- Conducting Food Service system assessments and making recommendations regarding operations, equipment and maintenance.
- Participating in or conducting required inspections of Food Service areas to ensure efficient, sanitary and safe food preparation and operation.

PROCEDURES

1.0 HEALTH REQUIREMENTS

- 1.1 A Qualified Healthcare Professional (QHCP) shall perform a health evaluation on inmates prior to Food Service assignment and document the evaluation on the Duty/Special Needs Order – Inmate Health, Form 1101-60.
- 1.2 Healthcare staff shall enter the health evaluation information in the Arizona Correctional Information System (ACIS), including a comment on the appropriate screen when inmates do not meet the Medical Score requirements for inmate Food Service assignments.

- 1.2.1 Inmates with Medical Scores of 1, 2, and 3 may be considered medically cleared for any Work Incentive Pay Plan (WIPP) assignment, to include inmate Food Service assignments.
- 1.2.2 Wardens and Deputy Wardens, and their designees, and WIPP Coordinators shall ensure contract health staff medically clear inmate Food Service workers in accordance with this Department Order and the Food Service Technical Manual.
- 1.3 The CFSS Director or designee shall ensure:
 - 1.3.1 CFSS and inmate Food Service workers with transmittable illness do not work in a capacity that may present a health threat.
 - 1.3.1.1 The completion and documentation of tuberculosis skin tests, chest x-rays and the monitoring of inmate Food Service workers shall be in accordance with the Food Service Technical Manual, Department Order #116, Employee Communicable Disease Exposure Plan, and Department Order #1102 Communicable Disease and Infection Control.
 - 1.3.2 The following are strictly adhered to:
 - 1.3.2.1 Hygienic food-handling practices.
 - 1.3.2.2 The applicable Arizona Administrative Food Code health related laws and rules.
 - 1.3.2.3 The Department's Food Services regulations, and other applicable regulations.

2.0 SANITATION AND INSPECTION REQUIREMENTS

- 2.1 The CFSS Director, or designee, and the Complex Food Service Liaison shall ensure:
 - 2.1.1 Sanitary standards are met in all Food Service operations.
 - 2.1.2 CFSS and Inmate Food Service Worker Training, as outlined in the Food Service Technical Manual, include the following:
 - 2.1.2.1 Personal cleanliness and hygiene
 - 2.1.2.2 Sanitary food preparation
 - 2.1.2.3 Food storage
 - 2.1.2.4 Serving meals
 - 2.1.2.5 The care and maintenance of equipment
- 2.2 The Warden shall establish a Food Service Inspection Team, which shall include:
 - 2.2.1 The Complex Food Service Liaison, who shall serve as the Chairperson.
 - 2.2.2 The CFSS Director or designee.

- 2.2.3 A member from institution Maintenance.
- 2.2.4 Other staff as deemed appropriate.
- 2.3 The Food Service Inspection Team shall complete a monthly inspection of food handling areas and document the inspection on the Food Safety Evaluation Report, Form 912-2.
 - 2.3.1 Deficiencies shall be documented, reported, and addressed in accordance with the Food Service Technical Manual.
- 2.4 The CFSS Unit Manager shall complete a weekly inspection of food handling areas and document the inspection on the Food Service Weekly Sanitation Inspection Report, Form 912-1.
 - 2.4.1 Additional inspections shall be conducted in accordance with the Food Service Technical Manual and Department Order #606, Internal Inspections Program.

3.0 MISCELLANEOUS INFORMATION

- 3.1 In accordance with the Food Service Technical Manual:
 - 3.1.1 The Food Service Contractor shall provide six enhanced meals annually.
 - 3.1.2 The Department shall reserve the right to have any product tested for compliance.
 - 3.1.3 The CFSS shall strictly observe and monitor all portion control measures during meal times.
- 3.2 The Department shall pay for meals in accordance with contractual requirements.
 - 3.2.1 The CFSS shall account for all received meals using the Daily Staff/Visitor Meal Log, Form 912-7.
 - 3.2.2 Staff meals may be provided in accordance with Department Order #309, Allocations and Reimbursements, and other written instructions.
- 3.3 The Complex Food Service Liaison shall:
 - 3.3.1 Maintain a meal counting system (i.e., Microsoft Excel spreadsheet) a Meals Ordered and Actual Served document in accordance with Attachment A, Sample Meals Ordered and Actual Served. The formatting shall be pre-approved by the Warden and the Food Service Contract Officer Representative.
 - 3.3.2 Submit the Food Service Meals Served Report electronically to the Food Service Contract Officer Representative by the 5th day of each month. The formatting shall be in accordance with Attachment B, Sample Food Service Meals Served Report – FY Totals.

4.0 MEDICAL AND COMMON FARE MEAL DIETS

- 4.1 Medical and Common Fare Meal (CFM) diets shall be:
 - 4.1.1 Prepared as outlined in the Food Service Technical Manual and the Diet Reference Manual.

- 4.1.2 Reviewed by a Registered Dietician for nutritional adequacy annually, and whenever there is a substantial change in the National Commission on Correctional Health Care (NCCHC) Standards.
 - 4.1.2.1 Medical diets shall not be modified without approval from the Assistant Director for Health Services Contract Monitoring Bureau or designee.
 - 4.1.2.2 CFM diets shall not be modified without approval from the Pastoral Activities Administrator in consultation with the appropriate Registered Dietician.
- 4.2 The Food Service Contractor shall provide the necessary supervision and training to ensure Medical and CFM diets are prepared and served in accordance with the Diet Reference Manual.
 - 4.2.1 A CFSS member shall be trained in the preparation and delivery of Medical and CFM diets.
- 4.3 The Complex Food Service Liaison shall:
 - 4.3.1 Maintain a Medical and CFM Diets Roster (i.e. Microsoft Excel spreadsheet) in accordance with Attachment C, Sample Medical and CFM Diets Roster. The formatting shall be pre-approved by the Warden and the Food Service Contract Officer Representative.
 - 4.3.2 Submit the Food Service Diets Billed/Diets Served Memorandum electronically to the Food Service Contract Officer Representative by the 5th day of each month. The formatting shall be in accordance with Attachment D, Sample Food Service Diets Billed/Diets Served Memorandum.

5.0 COMPLIANCE WITH SECURITY REQUIREMENTS

- 5.1 The Food Service Contractor and the Complex Food Service Liaison shall work closely with security staff to maintain proper custody, control and security. CFSS shall follow established procedures in the areas of:
 - 5.1.1 Supervision and operations management.
 - 5.1.2 Control of supplies to include ordering, storage and movement.
 - 5.1.3 The appropriate security of food supplies, especially for items considered to be at high-theft risk including food used as intoxicants (e.g., sugar, tomato paste, fruit and rice).
- 5.2 CFSS and Department employees shall ensure tools, utensils and sharp implements are secured, used and accounted for in accordance with in Department Order #712, Tool Control.
- 5.3 The labeling, inventorying, issuing of all keys and key sets and the loss of any keys or key sets shall be in accordance with Department Order #702, Key Control.
 - 5.3.1 Under no circumstances shall inmates be permitted to use keys.

- 5.4 CFSS shall be familiar with safety standards, including fire prevention and control.
- 5.5 The Food Service Contractor or their designees shall instruct CFSS on safety techniques in accordance with the Food Service Technical Manual and provide appropriate supervision to ensure the instructions are followed.

IMPLEMENTATION

Within 90 days of the effective date of this Department Order, the Assistant Director for Prison Operations shall update and maintain the Food Service Technical Manual, which includes:

- Diet Order/Restricted Diet Cards
- Emergency response plan
- Equipment and maintenance
- Food cutting/product testing
- Food Service Contractor responsibilities
- General and specific Food Service operations, including procedures for compliance with contract terms
- Meal projection/counting
- Medical and CFM diet requirements including:
 - Terms and conditions
 - Adding and removing inmates
 - Ensuring inmates who move housing locations continue to receive their diet at their new location
- Portion control
- Reviews and evaluations
- Security procedures and requirements
- Surplus/donated foods
- CFSS and inmate Food Service workers

The Assistant Director for Prison Operations, in coordination with a Registered Dietitian, shall maintain a Diet Reference Manual, which shall be reviewed annually, and updated as appropriate.

Wardens shall maintain a unit-specific section of a Post Order to implement or supplement this Department Order.

DEFINITIONS/GLOSSARY

Refer to the Glossary of Terms

ATTACHMENTS

- Attachment A - Sample Meals Ordered and Actual Served
- Attachment B – Sample Food Service Meals Served Report – FY Totals
- Attachment C – Sample Medical and CFM Diets Roster
- Attachment D – Sample Food Service Diets Billed/Diets Served Memorandum

FORMS LIST

- 912-1, Food Service Weekly Sanitation Inspection Report
- 912-2, Food Safety Evaluation Report
- 912-7, Daily Staff/Visitor Meal Log

ATTACHMENT A

SAMPLE MEALS ORDERED AND ACTUAL SERVED

CYCLE: _____ ASPC- _____ UNIT: _____ DAY: _____ DATE: _____

MEAL TYPE	BREAKFAST MEAL		LUNCH MEAL		DINNER MEAL		GRAVEYARD
	ORDERED	SERVED	ORDERED	SERVED	ORDERED	SERVED	ORDERED
REGULAR MEALS							
Kitchen Workers		/		/		/	
Sack Lunches							
Lockdown							
Medical Diets							
CFM Diets Only							
Medical Diets Sack Lunch		/		/		/	
CFM Diets Sack Lunch		/		/		/	
TOTAL INMATE MEALS			-				-
OFFICER MEALS							
Officer Sack Meals							
TOTAL STAFF MEALS			-				
TOTAL ALL MEALS			-				

Initial/Date Breakfast Meals Lunch Meals Dinner Meals Graveyard

MEALS TOTALS:							
Unit ADC REPRESENTATIVE							
(CONTRACTOR) REPRESENTATIVE							
UNIT ADCRR REPRESENTATIVE							
(CONTRACTOR) REPRESENTATIVE							
Unit ADCRR REPRESENTATIVE							

(CONTRACTOR) REPRESENTATIVE	
UNIT ADCRR REPRESENTATIVE	
(CONTRACTOR) REPRESENTATIVE	
NOTE: NEW DIETS (ADD ON'S) NOT ON THE MEDICAL AND COMMON FARE MEAL DIET ROSTER SHALL BE INCLUDED ON THE ROSTER FOR EACH DAY	

ATTACHMENT B

SAMPLE FOOD SERVICE MEALS SERVED REPORT – FY TOTALS

Complex: ASPC-

FY 21	Regular Meals Served	Sack Meals Served	CFM Meals Served	Medical Meals Served	Diet Sacks Served	Transport Sacks Served	Staff Meals Served	Staff Sacks Served
Jan 2021								
Feb 2021								
Mar 2021								
April 2021								
May 2021								
Jun 2021								
Jul 2021								
Aug 2021								
Sept 2021								
Oct 2021								
Nov 2021								
Dec 2021								
TOTALS								
GRAND TOTAL								

ATTACHMENT D

SAMPLE FOOD SERVICE DIETS BILLED/DIETS SERVED MEMORANDUM

ARIZONA DEPARTMENT OF CORRECTIONS, Rehabilitation and Reentry – ASPC

MEMORANDUM

DATE: _____

TO: _____

FROM: _____

RE: Diets Billed/Diets Served Report

INVOICE SPAN: _____ Thru _____

NUMBER OF WEEKS: _____

WEEK 1	MEDICAL		COMMON FARE MEALS (CFM)		
UNIT	AVERAGE INMATES ON MEDICAL DIETS	MEDICAL DIET MEALS BILLED	AVERAGE INMATES ON CFM DIETS	CFM DIET MEALS BILLED	CFM DIET MEALS SERVED
TOTAL					
WEEK 2	MEDICAL		COMMON FARE MEALS (CFM)		
UNIT	AVERAGE INMATES ON MEDICAL DIETS	MEDICAL DIET MEALS BILLED	AVERAGE INMATES ON CFM DIETS	CFM DIET MEALS BILLED	CFM DIET MEALS SERVED
TOTAL					
WEEK 3	MEDICAL		COMMON FARE MEALS (CFM)		
UNIT	AVERAGE INMATES ON MEDICAL DIETS	MEDICAL DIET MEALS BILLED	AVERAGE INMATES ON CFM DIETS	CFM DIET MEALS BILLED	CFM DIET MEALS SERVED
TOTAL					
WEEK 4	MEDICAL		COMMON FARE MEALS (CFM)		
UNIT	AVERAGE INMATES ON MEDICAL DIETS	MEDICAL DIET MEALS BILLED	AVERAGE INMATES ON CFM DIETS	CFM DIET MEALS BILLED	CFM DIET MEALS SERVED
TOTAL					
WEEK 5	MEDICAL		COMMON FARE MEALS (CFM)		
UNIT	AVERAGE INMATES ON MEDICAL DIETS	MEDICAL DIET MEALS BILLED	AVERAGE INMATES ON CFM DIETS	CFM DIET MEALS BILLED	CFM DIET MEALS SERVED
TOTAL					

TOTAL					
MONTH TOTALS					